

FRANTOIO GHIGLIONE & C. SAS Via Ciancergo,25 18020 Dolcedo -Imperia-

TECHNICAL SHEET					
PRODUCT IDENTIFICATION		PITTED TAGGIASCA OLIVES IN OLIVE OIL			
EAN CODE					
PRODUCT DESCRIPTION UTILISATION AND STORAGE		Taggiasca quality olives pitted and preserved in oil. Ideal for pizza, in the kitchen with fish and meat dishes. After opening the jar, keep the product in the fridge covered with oil. Pitted olives with automatic cycle. They may exceptionally contain pits.			
INGREDIENTS		Pitted Taggiasca quality olives 60%, extra virgin olive oil 39%, salt, aromatic herbs (thyme, bay leaf,rosemary), acidity regulator: citric acid.			
SHELF LIFE		18 months after production			
NET WEIGHT		180 g – 950 g – 2,7 Kg.			
INFO ALLERGENS: No allergens and g		gluten-free		NO OGM	
	PRODU	CT CHARACTERIA	STICS		
CHEMICAL-PHYSICO CHARACTERISTICS	PH AW		< 5 < 0,	< 5 < 0,96	
ORGANOLEPTIC CHARACTERISTICS	appearence/consistency colour: odour/flavour		gree	small, pitted olives green and brown-violet typical olive	
NUTRITIONAL VALUES (g x 100 g of product)	Kcal / Kj Proteins Carbohydrates Fat		1,6 1,9 36,9 acid	353/1453 1,6 1,9 of which sugar 0,9 36,90 of which saturated fatty acids 5,8 997 mg.	